

OWNER'S MANUAL

MODEL: 631 T

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Part Number 067 798



You can rely on Defy. To simplify

MULTIFUNCTION THERM FAN STOVE

The Manufacturer
strives for continuous
improvements.
For this reason, the text
and illustrations in this
book are subject to
change without notice.

Please register your
product at
www.defy.co.za

Introduction

Congratulations on the purchase of this quality stove.

We trust that you will enjoy many years of trouble free use. Please **read these instructions carefully before using the stove**. This manual will provide you with information on how to operate and care for your stove in order that you gain the maximum benefit from it.

Unpacking

- Please ensure that packaging material is disposed of in a responsible manner.
- Plastic bags should be cut up to prevent children playing with them and accidentally suffocating.
- Remove all packing from the oven cavity and position the accessories.
- If the appliance is damaged in any way, do not use it. Report the damage to your dealer, who will take the necessary corrective action.

Installation

- Levelling feet are provided to assist you in positioning your stove, so that it will stand firm and level. To adjust the level, turn the relevant foot to either raise or lower the stove.
- Surfaces immediately adjacent to the oven should be able to withstand temperatures of up to 100°C without delaminating or discolouring.

Electrical installation

This appliance must be earthed and the manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection.

This appliance should not be connected through an earth leakage system.

Refer to S.A.N.S. 10142.

Connection to the power supply

This appliance has a 'Y' type supply cord connection and must be installed by a licensed electrician, who will ensure that the stove is correctly connected and safely earthed. The rated current is printed on the serial number label attached to the stove upper back panel. The appliance must be connected to the mains through an All pole isolating switch which has a minimum clearance between the contacts of 3 mm. in All poles.

A means for disconnection must be provided in the fixed wiring.

Anti-tilt bracket **WARNING**

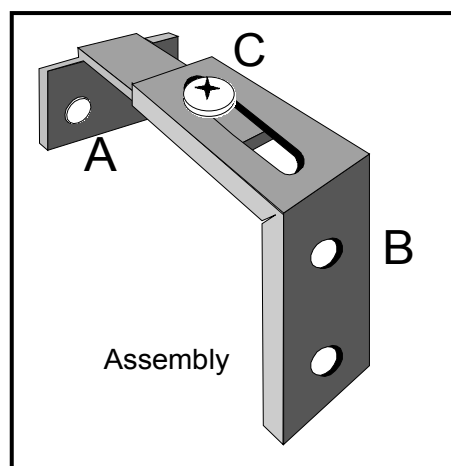
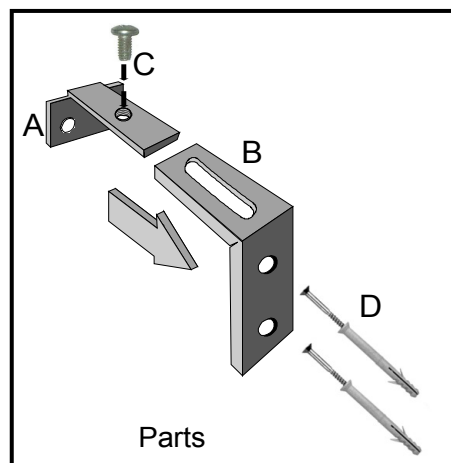
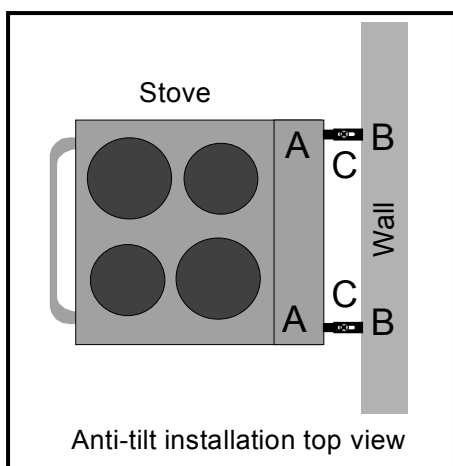
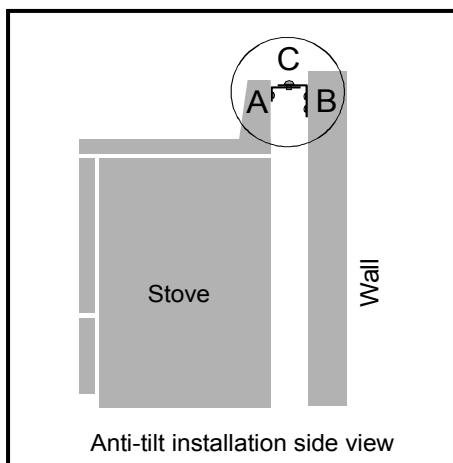
All stoves can tilt if you or a child sit or lean on an open oven door.

Safety regulations stipulate that the ANTI-TILT brackets supplied with the stove, must be fitted as shown on page 3.

The Anti-tilt bracket kit assembly comprises of:

- A 2 x Anti-tilt brackets (stove)**
- B 2 x Anti-tilt brackets (wall)**
- C 6 x Securing bolts (4 short and 2 long)**
- D 4 x Hilti fasteners**

- A is to be fitted at the rear of the stove on the left and right hand side using 2 securing bolts C in the threaded holes provided. (2 short bolts per side).
- B is fitted to A by the securing bolt C (1 long bolt per side).
- Slightly loosen the securing bolt C to allow B to slide freely over A
- Position the stove and slide B to touch the wall behind the stove.
- Mark the two holes in B where they touch the wall behind the stove.
- Remove the stove and unfasten the bracket B.
- Using a 6.0 mm concrete bit, drill two holes at the marked positions.
- Using the Hilti fasteners D, firmly secure B to the wall.
- Slide the stove back in position and carefully engage the brackets so that B slides over A.
- Securely fasten the two brackets by tightening bolt C. (1 long bolt per side)
- The stove is then secured and will not accidentally tilt if downward pressure is applied to the open oven door.



Safety advice


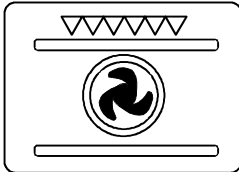

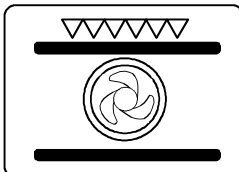

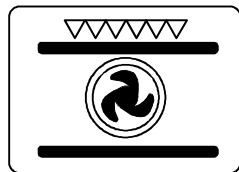

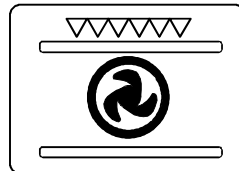

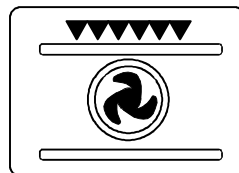

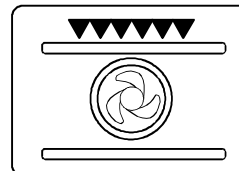
This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these instructions.

General safety

- **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.**
- Connect the appliance to an earthed outlet/line protected by a fuse of suitable capacity. Have the earth installation made by a qualified electrician. Our company shall not be liable for any problems arising due to the appliance not being earthed in accordance with the local regulations.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- Do not operate the appliance if it is defective or has any visible damage.
- Do not carry out any repairs or modifications on the appliance.
- Never wash down the appliance with water! There is the risk of electric shock!
- Never use the appliance when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- The appliance must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause a fire since it can ignite when it comes into contact with hot surfaces.
- Do not heat closed tins and glass jars in the oven. The pressure that would build up in the tin/jar may cause it to burst.
- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Keep all ventilation slots clear of obstructions.
- The appliance may be hot when it is in use. Never touch the hot burners, inner sections of the oven, heaters etc.
- Always use heat resistant oven gloves when putting in or removing dishes from the hot oven.
- Do not use the appliance with the front door glass removed or cracked.
- The rear surface of the oven gets hot when it is in use. Make sure that the gas/electrical connection does not come into contact with the rear surface as connections may get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces as the cable insulation may melt and cause a fire as a result of a short circuit.
- Make sure that the function knobs are switched off after every use.
- When using Gas, ensure that the room is well ventilated.
- Always keep children and infirm persons away from the appliance when it is in use.
- Only use the appliance for preparing food.
- Use a deep pan, large enough to cover the appropriate burner.
- Always dry food thoroughly before placing it in hot oil or fat. Frozen food in particular will spit and splatter if added too quickly.
- Never fill the pan more than one third full of fat or oil.
- Never heat fat or fry with a lid on the pan.
- Do not fry too much food at once. This lowers the temperature of the oil or fat and results in fatty foods.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.
- Do not store flammable items in the oven.
- Always keep the oven door gasket clean.

Multifunction oven

The Defy multifunction oven features 6 distinct cooking functions. (described below)
These functions may be selected by turning the multifunction selector knob until the required function symbol is displayed at the top of the knob bezel.

Symbol	Function	Element selection
	1 Defrosting Only the fan is used. No heat is generated. <ul style="list-style-type: none"> In this mode the fan at the back of the oven will circulate air at room temperature, substantially reducing the defrosting period required for frozen food. 	
	2 Static Oven The bottom and top heat elements are used <ul style="list-style-type: none"> Use the static oven mode for traditional baking and roasting. Pre-heating of the oven is recommended 	
	3 Fan Assisted Oven The fan plus the bottom and top heat elements are used <ul style="list-style-type: none"> Use the fan assisted oven mode for traditional baking and roasting where a more even heat distribution is required. Pre-heating of the oven is not necessary. 	
	4 Thermofan Oven The fan plus the element surrounding the fan is used <ul style="list-style-type: none"> Registered by Defy in 1978, Thermofan cooking differs from conventional cooking in that it uses the principle of forced convection within the oven. The advantages are: <ul style="list-style-type: none"> Both baking trays may be used at the same time. Different dishes can be cooked simultaneously without flavour or aroma transfer. Hence fish, meat and cakes can be baked at the same time. The oven door may be opened any time for inspection purposes without risk. By circulating hot air around the food, spit-roast chickens may be done without using a rotisserie. Cooking is done at slightly lower temperatures, reducing splatter and electricity consumption. 	
	5 Turbo Grill The fan plus the grill element are used <ul style="list-style-type: none"> This mode is recommended to reduce shrinkage when grilling meat or fish. 	
	6 Grill Only the grill element is used <ul style="list-style-type: none"> This mode is recommended for conventional grilling such as toasted cheese sandwiches. 	

Multifunction oven– Operation

WARNING: Under no circumstances should the bottom bake element be covered with aluminium foil. Nor should a pan or tray be positioned directly above the bake element.

Doing so would reflect the heat from the bake element downwards. Heat to the oven would be restricted and overheating of the space below the element would result in damage to the oven enamel.

1 Fan only Used for defrosting

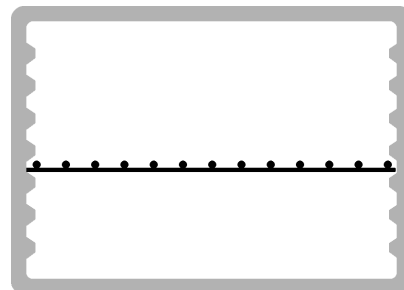
- Set the **multifunction** knob to **fan only**. In this mode the fan at the back of the oven will circulate air at room temperature, substantially reducing the defrosting period required for frozen food.

2 Static Oven Used for traditional baking

- Use the **wire shelf only**. Remove the baking trays during baking in static mode as they are to be used for Thermofan baking only.
- Set the **multifunction selector** to **static oven** and the **oven thermostat** to the required temperature. The indicator light will glow and remain on until the oven has reached the selected temperature.
- When the indicator light switches off, the food should be placed in the oven.
- During cooking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anti clockwise direction.

Baking guide

- Bake on a wire shelf only. The recommended position is shown on the right.
- Place the food halfway between the back of the oven and the door.
- Do not open the oven door until at least two thirds of the baking time has elapsed.

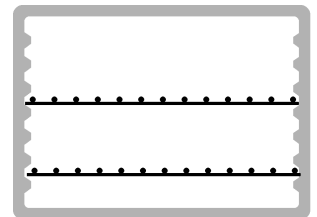


3 Fan assisted oven For traditional baking & even heat distribution

- **Use the wire shelves only.** Remove the baking trays during fan assisted mode as they are to be used for Thermofan baking only.
- Set the **multifunction selector** to **fan assisted oven** and the **oven thermostat** to the required temperature. The indicator light will glow and remain on until the oven has reached the selected temperature.
- No preheating is necessary and the food can be placed in the oven immediately.
- During cooking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anticlockwise direction.

Baking guide

- Cooking / baking is done at slightly lower temperatures than in the static mode.
- Baking may be done on two wire shelves simultaneously.
- The recommended shelf positions are shown on the right.
- Place the food halfway between the back of the oven and the door.
- Do not open the oven door until at least half of the baking time has elapsed.



4 Thermofan oven

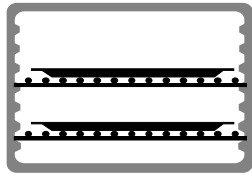
Registered by Defy in 1978, **Thermofan** cooking differs from conventional cooking in that it uses the principle of forced convection within the oven. The advantages are:

1. All the trays may be used at the same time.
2. Different dishes can be cooked simultaneously without flavour or aroma transfer. Hence fish, meat and cakes can be baked at the same time.
3. The oven door may be opened any time for inspection purposes without risking a flop.
4. By circulating hot air around the food, spit-roast chickens may be done without using a rotisserie.
5. Cooking is done at slightly lower temperatures, saving electricity and reducing splatter.

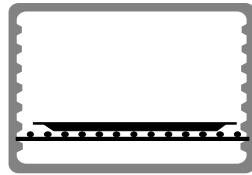
Baking

- **Thermofan** ovens are supplied with two baking trays and two wire shelves to support the trays. The position of the shelves will be determined by the size of the items to be baked. Ideally, unused trays and shelves should be left in position to optimise airflow in the oven. If desired, an additional tray and shelf may be purchased from the nearest Defy Parts Centre so that baking may be done on three trays simultaneously.
- Set the **multifunction selector** to **Thermofan oven** and the **oven thermostat** to the required temperature.
- The indicator light will glow and remain on until the oven has reached the selected temperature. When the indicator light switches off, the food should be placed in the oven. During baking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anti-clockwise direction.

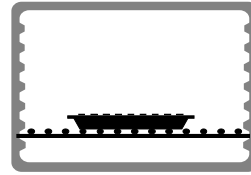
Recommended shelf positions



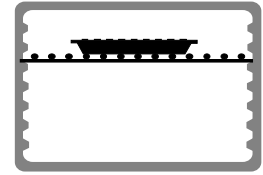
T/F BAKING



T/F BAKING



T/F ROASTING



TURBO & NORMAL GRILLING

Baking guide

- **Thermofan** baking may be done on one or two baking trays depending on volume.
- **Large items:** One or two cake tins may be placed as shown and as close to the door as possible. If one tin is used, it should be placed centrally left to right.
- **Small items:** The entire area of each tray may be utilised. Avoid any time delays between positioning the two trays.
- All ovens extract a certain amount of moisture from the food being cooked. The greater capacity of the **Thermofan oven** allows more food to be cooked and thus more moisture may be released. This is normal and is not detrimental to the food or the oven.

Caution: Thermofan baking relies on good contact between the bottom of the cake tin and the oven tray. Do not use spring form baking tins with a raised bottom. The lack of contact will cause the bottom of the cake to be underdone. These tins may be used on a wire shelf where no insulating air space is created.

5 Turbo grilling. For meat and fish

- **The oven door must remain closed when Turbo grilling.**
- Use only a wire shelf when grilling as the intense heat could warp the baking trays.
- Turbo grilling is most suitable for meat as drying out and shrinkage will be reduced.
- Set the **multifunction knob** to **turbo grill**.
- Set the **oven thermostat** to the **grill position**.
- Pre-heat the grill element for about 5 minutes
- Place the food on the grid/roast pan and place this on the wire shelf near to the grill element.
- Monitor the grilling process to avoid burning the food.
- Care must be taken not to touch the grill element while handling food in the oven. If necessary, partially withdraw the shelf to improve access.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anticlockwise direction.

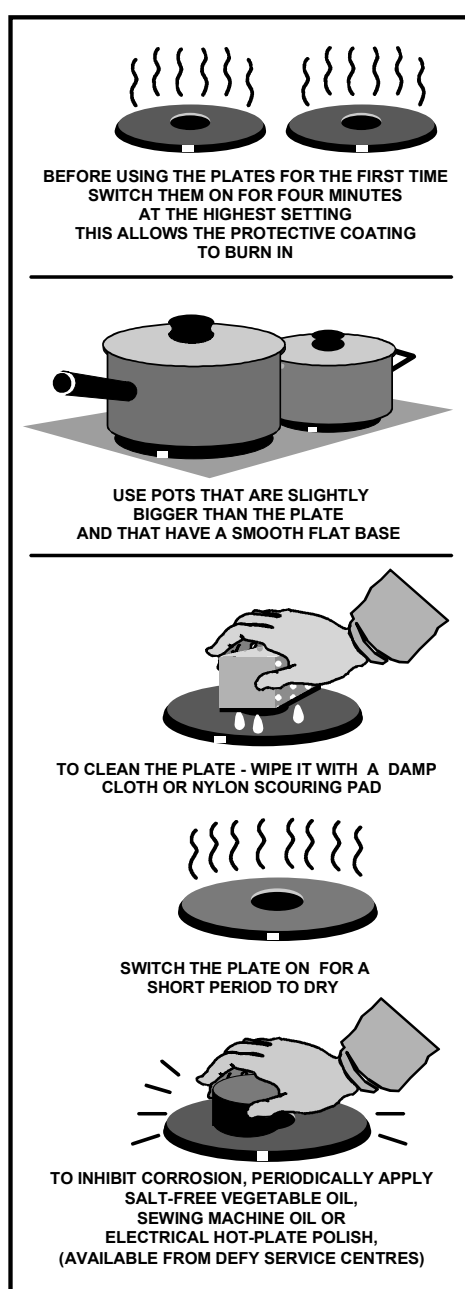
WARNING:
ACCESSIBLE PARTS BECOME HOT DURING BAKING AND GRILLING.
ALWAYS USE OVEN GLOVES WHEN HANDLING FOOD IN THE OVEN
AND KEEP CHILDREN WELL AWAY FROM THE PRODUCT WHEN IT IS IN USE.

6 Grilling.

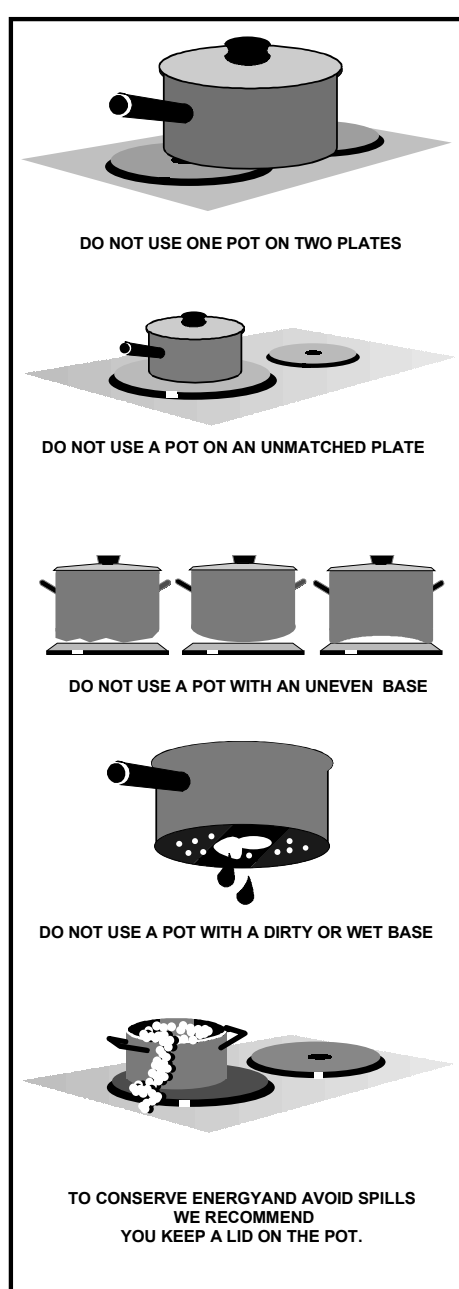
- The oven door must remain partially open (the hinges allow for the door to be held in this position) when using the conventional Grill.
- Use only a wire shelf when grilling as the intense heat could warp the baking tray.
- Set the **multifunction knob** to **grill**.
- Set the **oven thermostat** to the **grill position**.
- Operating instructions are otherwise the same as those for turbo grilling mentioned previously.

Solid plate - care guide

DO



DON'T



Solid plates

Plate controls

- Select the heat level by turning the relevant plate control knob to the required setting.
- The higher the number selected, the hotter the temperature of the plate will be.
- The plate indicator light will glow when a plate is switched on.

Red dot plates

- Plates featuring a red dot in the centre are high speed, high wattage plates for increased performance.
- For your safety these plates are fitted with thermal limiters. Should a plate be accidentally switched on and left unattended, the limiter will reduce the power output of the plate and minimise the risk of overheating and the possibility of fire.

Caring for Solid Plates

- Before using the plates for the first time, switch them on for about 4 minutes at the highest setting. This allows the factory applied protective coating to burn in.
- To prevent blotchy discolouration and corrosion, moisture from spatters and spills should be cleaned off immediately.
- To clean the plates, wipe them with a damp cloth or nylon pad.
- A little liquid detergent may be used.
- Do not use metal scourers or sharp metal objects to clean the plates.
- After cleaning, dry the plates by switching them on for a short while.
- To prevent rust, periodically apply some sewing machine oil or electrical hotplate polish available from Defy Service Centres.
- Extra attention is required in areas of high humidity or in close proximity to the sea.

Recommendations

- Use only pots with a solid level base. An uneven base can prolong cooking times and waste energy.
- Use pots with a base diameter slightly larger than the plate. This will ensure even heat distribution and prevent spillage from dripping onto and staining the hot plate.
- Always cover the pot with a lid. This will conserve energy and minimise spillage.
- Thermal shock could damage the plates. Do not put cold pots on very hot plates.

**NOTE: THE WARRANTY DOES NOT COVER THE REPLACEMENT
OR REPAIR OF RUSTED OR CORRODED PLATES.**

Warmer drawer

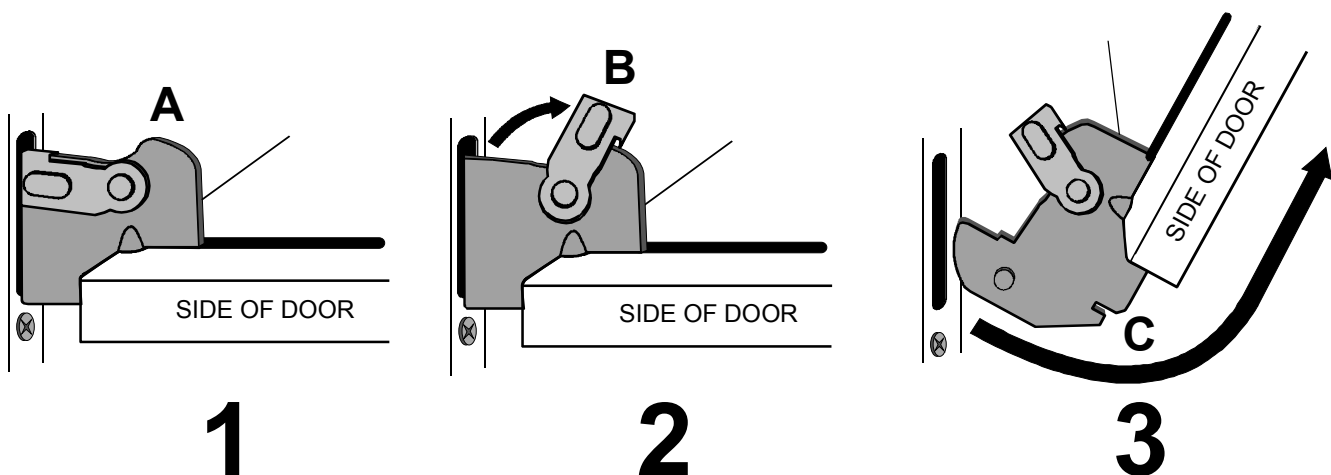
- The warmer drawer has a rotary on-off switch
- An indicator light will glow when the drawer has been switched on.
- Food left for too long in the warmer drawer could dry out and spoil. As a precaution food should always be covered, to minimise the drying effect.
- The drawer can be removed for cleaning purposes. Pull the drawer out to the bump- stop, then lift the front slightly and continue pulling till the drawer slides free.
- Refit by lifting the rear of the drawer over the bump-stop and then sliding it back.

Maintenance.

Removable oven door

The oven door may be removed to improve access to the oven for cleaning purposes.

- 1 Open the door fully to expose the hinges (A) on either side.
- 2 Flip the hinge locking levers (B) to the upright position.
- 3 Partially close the oven door and lift it free of the side panel retaining slots.
- 4 After cleaning, re-fit the oven door in reverse order making sure that the bottom hinge notches © locate properly onto the bottom edges of the side panel retaining slots.



Oven light

The oven light is switched on by the **multifunction selector** switch and switches off when the knob is returned to 0.

To replace a faulty light bulb, proceed as follows.

- Switch off the power at the wall switch to avoid the possibility of electric shock.
- Remove the light cover by unscrewing it in an anticlockwise direction.
- Unscrew the faulty bulb and fit a new 25 watt bulb rated for 300°C.
- Refit the light cover.

Cleaning.

Switch off the electrical power supply before cleaning any part of the stove.

General cleaning.

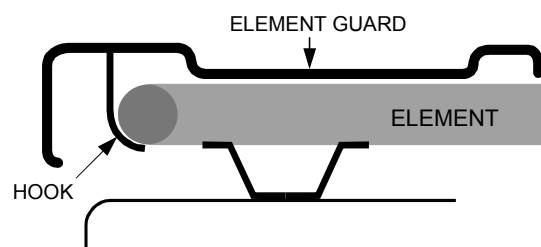
- Wipe down cabinet, door, control knobs, trims and handles with a hot soapy cloth.
- Use only liquid household cleaners and avoid abrasive powders, scouring pads and caustic cleaners.
- Rinse and wipe down with a clean cloth.
- **Do not use a steam cleaner.**

Cleaning the solid plates

- See Page 9 of this owner's manual

Cleaning the oven.

- Open the oven door and allow the oven to cool down.
- Clean the oven with a damp, hot soapy cloth. Do not use a steam cleaner.
- It may be necessary to soak burnt soils with a liquid cleaner to soften them before scrubbing them with a nylon brush or scouring sponge.
- Heavy soils on the bottom of the oven may require overnight soaking under a sponge liberally sprinkled with household ammonia. The soil can then be removed the following morning by washing normally.
- Do not use metal objects or steel wool to clean the oven.
- For your convenience, the shelves and the bake element guard may be removed to improve access.
- After cleaning fit the bake element guard into the guard clips. (see diagram)
- **Note: For both safety and performance reasons the oven should not be operated without the oven element guard in place.**



OVER THE YEARS, DEFY'S SERVICE CENTRES
HAVE IDENTIFIED THIS LIST OF DO'S AND DON'TS
AS BEING IMPORTANT FOR CUSTOMER SATISFACTION AND
SAFETY. PLEASE READ IT AND
FAMILIARISE YOURSELF WITH ITS CONTENTS.

Do

- **Clean your appliance regularly. This will prolong it's good looks and enhance hygiene levels.**
- **Do close the oven door when using Turbo grill.**
- **Do partially open the oven door when using the conventional Grill.**
- **Use flat bottomed pots and pans when cooking on the hotplates. This will maximise efficiency and reduce electricity costs.**
- **Keep children well away from the cooking appliance. Explain the dangers to them. Being safety conscious is being safe, not sorry.**
- **Supervise the cooking process. Overcooked or spoiled food is wasteful.**
- **Leave about a 40mm. air gap between baking tins and the oven walls. Adequate air circulation is important for good baking results.**
- **Get into the habit of wearing oven gloves when handling utensils in a hot oven. This will help to avoid accidental burns.**
- **Partly slide out the oven shelf before removing hot dishes from the oven. This will prevent accidental contact with the hot oven sides.**

Don't

- **Use pots which are smaller than the hotplate diameter. This wastes electricity and allows the pot handles to overheat.**
- **Leave the appliance unattended especially when grilling. This is good practice and avoids accidents.**
- **Place anything on the open oven door. The glass is not a work surface and could get scratched.**
- **Use abrasive cleaning materials. They will scratch surfaces and facial graphics.**
- **Allow fat splashes to dry and bake onto the stove/oven surface before cleaning them. It is easier to clean spills while they are still slightly warm and soft.**
- **Put baking tins on the floor of the oven. This will prevent heat circulation and spoil baking results.**
- **Use the appliance to heat the home. Neither the hotplates nor the oven were designed for this purpose and damage could occur.**
- **Allow pot handles to overhang the front of the appliance. Children might be tempted to grab them with harmful consequences.**

Owner's responsibility.

WARNING: Under no circumstances should the bake element be covered with aluminium foil. Nor should a pan or tray be positioned directly above the bake element. Doing so would reflect the heat from the bake element downwards. Heat to the oven would be restricted and overheating of the space below the element would result in damage to the oven enamel.

Since the following are not factory faults, they are the owner's responsibility.

- Damage to exterior finish.
- Breakage of glass and other components.
- Replacement of the light bulb.
- Damage through improper installation or use of the appliance.
- Damage caused by moving the appliance.

Problem check.

Do not attempt any repairs yourself.

Before calling a service technician to assist with a problem, please check:

- The mains distribution board for tripped circuit breakers.
- That the wall switch is on.
- Remember that you may be charged for a service call even during the warranty period if the fault is due to or caused by any of the above.

The control panel and symbols used.

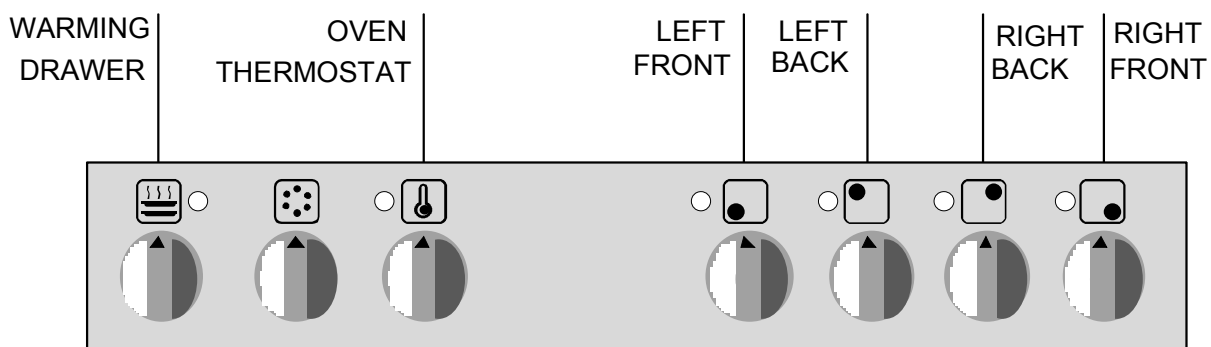








PLATE CONTROLS AND PILOT LIGHTS

MULTI FUNCTION SELECTOR

-  DEFROST - FAN ONLY
-  STATIC OVEN
-  FAN ASSISTED OVEN
-  THERMOFAN OVEN
-  TURBO GRILL
-  CONVENTIONAL GRILL

NOTE:

A VARIABLE GRILL IS CATERED FOR BY SELECTING TURBO GRILL AND THEN SETTING THE OVEN THERMOSTAT TO THE DESIRED GRILL TEMPERATURE

NOTE:

THE OVEN THERMOSTAT IS MARKED FROM 70°C IN THIS POSITION THE OVEN MAY BE USED AS AN ADDITIONAL WARMER.

Service Centres

If you have followed the instructions and still have a problem, contact the nearest Defy Service Centre. They will be able to advise you on any aspect of the product or send a qualified technician to repair it.

BLOEMFONTEIN 160 Long Street, Hilton,
Bloemfontein 9301.
Tel. 051 400 3900
Bloemfontein.Service@defy.co.za

CAPE TOWN 5A Marconi Rd.
Montague Gardens, 7441.
Tel. 021 526 3000
CapeTown.Service@defy.co.za

DURBAN 35 Intersite Avenue,
Umgeni Business Park, Durban 4051.
Tel. 031 268 3300
Durban.Service@defy.co.za

EAST LONDON 16 Bowls Rd. Arcadia,
East London 5201.
Tel. 043 743 7100
EastLondon.Service@defy.co.za

JOHANNESBURG Cnr. Mimetes & Kruger Sts. Denver ext.12
Commercial Head Office,
Administration, Distribution, National Groups,
Tel. Sales, Contracts and Credit.
Johannesburg. 2094.
Tel. 011 621 0200 or 011 621 0300
Gauteng.Service@defy.co.za

POLOKWANE 87 Nelson Mandela Drive.
Superbia 0699.
Tel. 0152 92 1166 / 7 / 8 / 9.
Polokwane.Service@defy.co.za

PORT ELIZABETH 112 Patterson Road,
North End, Port Elizabeth 6001.
Tel. 041 401 6400
PortElizabeth.Service@defy.co.za

PRETORIA. Block A1 Old Mutual Industrial Park.
Cnr. D.F.Malan Drive & Moot Str.
Hermanstad. 0082.
Tel. 012 377 0061
Pretoria.Service@defy.co.za

**OTHER AREAS ARE SERVICED BY OVER 200 AUTHORISED SERVICE AGENTS.
PLEASE CONSULT THE NEAREST REGIONAL DEFY SERVICE CENTRE FOR DETAILS**

WARRANTY

This certificate is issued by DEFY APPLIANCES LIMITED manufacturers of Defy and Ocean products, hereinafter the Company, to the original purchaser only, of the appliance described on the certificate and shall constitute the only warranty given in respect of this appliance.

The Company warrants to the original purchaser that for a period of TWO YEARS from date of purchase the appliance is free from defect under normal domestic use, both in workmanship and material, subject to the following conditions.

1. Repair or replacement of any part of this appliance, found by the Company to be defective, shall be at the election of the Company. The Company reserves the right to effect such service through any of its Service Divisions or Authorised Service Dealers. The cost of such service shall be borne by the Company in full, provided that the appliance is located no further than 50 km from a Company Service Centre or an Authorised Service Dealer. Where the appliance is located beyond the 50 km radius, the purchaser shall be liable for the standard travelling charges, as determined by the Company.

CARRY IN SERVICE Microwave ovens, Compact cookers and small appliances are repaired in our service centres and are not collected from the customers home. Faulty units should be delivered to the purchasing dealer or to the nearest Company Service Centre for warranty repairs.

2. Rusted or corroded solid plates, vitreous enamelware, fuses and lamps are specifically excluded from these warranties. It is an express condition of these warranties that the purchaser takes due care and attention in the use and maintenance of the appliance. Abuse, misuse in conflict with operating instructions, connection to incorrect voltages and subjection to commercial use shall release the Company from its obligations.
3. This warranty shall become void and cease to operate if the appliance is dismantled by, or any repairs to the appliance are effected by any persons not duly authorised by the Company, or if substitute parts not approved by the Company are used in the appliance, or if the serial number of the appliance is removed.
4. The Company shall not be responsible for damages resulting from fire, flood, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunction of the appliance.
5. The Company shall not be responsible for transportation or other costs other than those incurred within the provisions of Point 1 of this Certificate.
6. These warranties shall not apply to the appliance if it is purchased or used beyond the borders of the Republic of South Africa, Namibia, Botswana, Swaziland and Lesotho.
7. Where service is requested under warranty and no fault or defect can be found by the Company, all costs incurred will be for the purchaser's account.
8. This Certificate as well as your invoice will serve as proof of purchase. For the purpose of warranty, it will be essential to produce this Certificate and invoice. Failure to do so, will render the purchaser liable for service costs.

**KEEP THIS CERTIFICATE AND SALES INVOICE AS PROOF OF PURCHASE
FOR WARRANTY PURPOSES.**

For future reference, record the listed information in the space below. The Serial number may be found on the label located at the upper back panel.

SERIAL No.....

DATE OF PURCHASE.....

PURCHASED FROM.....